

**DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED
TO COME INTO CONTACT WITH FOOD
(Issued pursuant to Art. 16 of Regulation (EC) No 1935/2004)**

1. The company PACKSTYLE SRL, with its registered office at Romano d'Ezzelino (VI) 36060, Via Fiorolle 10/A, Italy, as the processor of materials or articles intended to come into contact with foodstuffs,

HEREBY DECLARES:

2. That at its production site at Via Fiorolle 10/A, Romano d'Ezzelino (VI) 36060, Italy,
3. It processes Recyclable Plastic Film (BOPP + INK + Barrier Metalized PP 18 my + Cast PP) customised with the client's branding, and produced in rolls or in pouches.
4. This declaration is valid from the above date and will be substituted in the event that substantial changes occur in the production of the material, which may change some essential requirements for the purpose of compliance, or when the legislative references cited in this declaration are modified and updated in a way that requires a new verification for the purpose of compliance.
5. The products have been manufactured in accordance with the following EU reg:
- Regulation (EC) No. 1935/2004
 - Regulation (EC) No. 2023/2006
 - Regulation (EU) No. 10/2011

And to the following Italian legislation:

- Ministerial Decree No. 21/03/1973
- Presidential Decree No. 777/1982
- Legislative Decree No. 29/2017

6. The article contains the following substances with specific migration limits (SMLs):

SOSTANZA	NR.CAS	N.RIF.	SML (mg/kg)
N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amine	/	39090	1,2
N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amine hydrochloride (expressed excluding HCl)	/	39120	1,2
Octadecyl 3(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	0002082-79-3	68320	6,0
3,3-bis(methoxymethyl)-2,5-dimethylhexane	129228-21-3		0,05
Bis(2,4-di-terz-butifenil)pentaeritritol difosfito	0026741-53-7	38820	0,6
9,9-Bis(metossimetil)-9H-fluorene	0182121-12-6	39815	0,05
Glycerides, Castor Oil mono-hydrogenates, Acetates	0736150-63-3	55910	60
Prodotto di reazione del fosfonito di di-terz-butile con difenile, ottenuto da condensazione di 2,4-di-terz-butifenolo con il prodotto di reazione di Friedel Craft di tricloruro di fosforo con difenile	0119345-01-6	83595	18
Triisopropanolammina	0000122-20-3	94560	5
1,3,5-tris(3,5-di-terz-butil-4-idrossibenzil)-1,3,5- triazin-2,4,6(1H,3H,5H)-trione	0027676-62-6	95360	5
1,1,1-trimetilolpropano	77-99-6	13380/25600/94960	6
Methacrylic acid	80-62-6	21130	6
Dibutil ftalato	84-74-2	74880	0,3
Dimetacrilato di etilenglicole	97-90-5	20440	0,05
Maleic Acid	108-31-6	19960	30
Bis(2-etilesile)ftalato	117-81-7	74640	1,5
Isophthalic Acid	121-91-5	19150	5
Esametilendiammina	124-09-4	18460	2,4
1,3- benenedimethanamine	1477-55-0	13000	0,05
Terephthalic Acid	100-21-0	24910	7,5
Aluminium			1
Zinc			5

According to the results obtained, all the substances listed above have a value lower than the relevant SML value.

7. The article contains the following substances authorised as plastic additives and also as additives and flavourings in foodstuffs (dual-use substances):

N° E	DENOMINAZIONE SOSTANZA DUAL USE	SML (mg/kg)
E 551	Silicon dioxide	60
E330	Acido citrico	60
E470a	Sali di sodio, potassio e calcio degli acidi grassi	60
E470b	Sali di Magnesio degli acidi grassi	60
E471	Mono e di-gliceridi degli acidi grassi	60
E475	Esteri di poli-glicerolo degli acidi grassi	60
	Erucamide	60
E304	Esteri di acidi grassi dell'acido ascorbico	60
E307	Alfa-tocoferolo	60
E526	Idrossido di Calcio	60
E570	Acidi grassi	60
E1520	Propano-1,2-diolo	60

The migration limits, where applicable, for these additives, listed above, are respected in the finished product.

This statement is based on the information received from our suppliers, and checked through our internal analytical plan.

8. The article complies with the following specific conditions:
 - A. Types of food with which it is intended to come into contact: for single use, suitable for contact with all foods
 - B. Time and temperature of treatment or storage in contact with food: for contact and prolonged storage (over six months) at an ambient temperature or lower, including reheating up to 70°C for up to 2 hours or reheating up to 100°C for up to 15 minutes.
 - C. Ratio of food contact surface area to volume used to establish the article's compliance: 6 dm²/kg
9. The layer of plastic in contact with the food has been certified as a functional barrier, and we confirm that this material or article complies with the regulations set out in art. 13, paragraphs 2, 3 and 4 or article 14, paragraphs 2 and 3 of Regulation (EU) 10/2011.

The use in industrial or commercial purposes of the material indicated in this declaration doesn't exclude the verification of its compliance with current standards of competence as well as its technological suitability for the purpose for which it's intended.

We also specify that this declaration is valid exclusively for the object we supply and cannot be extended to any transformation of the same.

With regard to the storage and marketing stages of the object sold to your Company, we declare that we:

- have implemented a company quality assurance and quality control system in compliance with Regulation (EC) No. 2023/2006;
- comply with the requirements of Art. 15, of Regulation (EC) No. 1935/2004, regarding labeling;
- comply with the requirements of Art. 17, of Regulation (EC) No. 1935/2004, regarding traceability.

In support of the above, the company declares that it has available to the competent authorities the test reports carried out and the suppliers' declarations of conformity.

Nicoletta Garbo
Legal representative

